



*Guest Senior Correspondent Jack L., Chicago IL:* The restaurant is inside the elegant Paris resort on the Las Vegas Strip. There are two levels, with a large, sweeping staircase leading to the upper dining room. There's also a bar, surrounding lounge and private dining rooms.

My appetizer was the bouche colcannon, an Irish traditional dish, with red wine braised cabbage croquettes. Next was beets, roasted with house-made ricotta cheese, lettuce, oyster mushrooms under a champagne vinaigrette, plus pumpernickel bread. The second course was asparagus soup with dungeness crab and some cheese custard. Alongside were pickled white asparagus and smoked caviar.

The third course was a house specialty, Beef Wellington. This was done perfectly, both the beef and the pastry, served with glazed root vegetables and a potato puree.

Dessert was coconut panna cotta and mango passion sorbet. This was served with berry conserve, mint and fruit. After-dinner wines included Perrier-Jouet brut champagne, Spanish Rias Baixas, German Veltliner, Napa cab and a Piedmontese Moscato with dessert.